

GOLDEN PHEASANT



Johno & Kirstene are here on site everyday making sure your visit whether a quick pub lunch or a celebratory event goes as smooth as possible.

We pride ourselves on making everyone feel welcome

All our food is cooked to order this does mean main meals are generally a 25-35 min wait even in quiet times.

Please make our staff aware if you have any allergies we should be aware of.

At the Golden Pheasant we pride ourselves on serving fresh quality produce.

All our meats served are all from British farmers.

All tables of 7 and above have a compulsory 10% service charge added to the total bill.

Afternoon tea

A selection of sandwiches and homemade savoury pastries & cakes

Per person *£19.95*

Add a glass of fizz *£4.95*

Please book a minimum of 2 days in advance Afternoon tea is not available on Sundays

Before ordering food or drinks, please speak with a member of our staff about your requirements. Whilst we take care to preserve the integrity of our vegetarian dishes we must advise that these products are handled in a multi ingredient kitchen environment. Some fish may contain small bones. All dishes prepared in an environment that may not be free from nuts, seeds, gluten or lactose, therefore all dishes may contain traces of these and other allergens. Our staff will happily supply information regarding the cooking methods and dish ingredients so that you can make an informed decision as to the suitability of a specific dish.

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Starters

Goats cheese with beetroot & walnuts served on a bed of mixed leaves with a balsamic glaze £7.25 v/gf

Homemade duck liver pate served with toast and homemade red onion chutney £6.50(gfa)

Rustic garlic bread with tomato and cheese £6.95 (gfa)

Prawn pil pil served with crusty bread £7.95(gfa)

Tempura Vegetables with a sweet chilli dip. £6.50 v

Homemade pizzas

Vegetable Pizzas- with onions, peppers and mushrooms £12.95 v (vga)

Meat feast Pizzas- with salami, pepperoni, chorizo and parma ham £13.50

Present Pheasant- with brie, smoked bacon and cranberry sauce £13.95

Crazy Pheasant- caramelised onion with goats cheese and parma ham £13.95

Pheasant supreme- with salami, chorizo pepperoni onions peppers and mushrooms £14.50

Sides

Homemade chips £3.45 French Fries £2.95 Seasonal veg £3.45

Mixed leaf salad v/vg £3.45 Garlic bread £4.5 Onion Rings £3.45

Kids Menu

Chicken bites with French fries £6.25

Fish Fingers with fries £6.25

Homemade margarita pizza £6.25

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Mains

Homemade steak and ale pie served with mash, seasonal vegetables and gravy £13.95

Beer battered fish & chips with crushed minted peas and tartare sauce £13.95

*10oz Sirloin steak served with mushrooms, onion rings, garden peas and homemade chips
£22.95*

8oz Beef burger in a bun with salad and homemade double cooked chip £13.95

Add cheese £1.50 Add Bacon £1.50

*Pan fried sea bass on a bed of crushed potatoes & samphire with a creamy tarragon sauce
£17.95 *gf**

*Creamy mushroom risotto £14.25 *v**

*Vegetarian burger in a bun with salad and homemade double cooked chips) *v/vg* £13.95*

Desserts

*Mixed Berry pavlova *gf* £6.50*

Homemade cheesecake served with vanilla ice cream £6.95

Homemade triple chocolate brownie served warm with vanilla ice cream £6.95

*Vegan brownie with pecan nuts served with vegan ice cream £6.95 *vg**

Sticky toffee pudding served with custard £6.95

*Ice cream 2 scoop £2.50 3 Scoop *gf* £3.50*

*Lemon sorbet 2 scoops £3.50 3 scoops £4.50 *v/vg /gf**

*Cheese board a selection of cheeses, red onion chutney, crackers (*gfa*) £8.95*

Speciality coffee Tia Maria, Brandy, Rum, Whisky, Baileys £6.95

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